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L HAMILTON TRADE & CONVENTION CENTRE

HAMILTON, ONTARIO

FOOD & BEVERAGE OPERATIONAL

STUDY

BY:

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April 1976

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DRAWINGS

Sketches included at back - SSK1, SSK2, SSK3.



TOTAL EQUIPMENT ESTIMATE

Kitchen & Serving Equipment.	\$130,000.00
page 23.	
Dishwashing Equipment.	35,000.00
page 33.	
Bar Equipment.	30,000.00
page 34.	
Snack Bar Equipment.	30,000.00
page 24.	
Tableware & Smallwares.	50,000.00
page 31.	
Furniture.	85,000.00
page 31.	
Portable Cafeteria Equipment.	15,000.00
page 32.	
Pots, Pans & Minor Kitchen Items.	15,000.00
page 31.	
TOTAL . . . . . . . . . . .	\$390,000.00



## PREAMBLE

The success of any convention centre is dependent upon many factors, not the least of which is high quality food service.

Examination of the operation of Convention Centres of similar size and scope reveal that large meetings and social affairs that involve meal service outnumber exhibitions or trade shows by approximately 3 to 1.

When small affairs (less than 300 persons) are added the proportion of food oriented events is even greater.

Successful banquet service is the result of careful planning, good staff training procedures, comfortable surroundings, well set tables with fine china, cutlery and stemware and, of course, good food well served.

Food quality begins with the purchase of quality materials which are then well prepared. Hot food served hot and cold food served cold and fresh.



Good service is service without unnecessary delay by pleasant well trained staff.

To accomplish these aims for crowds of up to 2,000 a thoroughly competent organization is required with complete cooking facilities on site.

Good food, in these quantities, simply cannot be held for the long period of time which would be necessary with off site preparation.

The holding of hot food items in good condition, without loss of flavour and colour, is roughly equivalent to the time required to cook it. That is to say, a large roast, which requires 3 hours to cook, can be held 3 hours without loss. Whereas a fried egg, which requires only a minute or so to cook, begins to lose quality roughly a minute after it is cooked. The egg is, of course, an extreme example, but much the same applies to potatoes, vegetables, and meat items.

Without 'on site' preparation the menu offering must be restricted to menu items which deteriorate slowly.



These restrictions reduce public appeal, which in turn would have an adverse effect upon the rental of the Centre's facilities.

A study of 'off site' preparation of food for a major banquet (2,000 persons) reveals that capital cost of transportation equipment and necessary 'on site' kitchen equipment amounts to almost the same as the cost of equipping the facility for 'on site' preparation (see Appendix 1).

We estimate that the labour cost for such a banquet with 'off site' preparation would be at least 20% higher than 'on site', because of transportation cost and prolonged overall time involved.

An actual study to compare labour cost cannot be done without knowledge of the facility where the preparation is to take place.

We conclude, from these facts, that 'on site' preparation is a most desirable and worthwhile investment and will add immeasurably to the overall success of the Convention Centre.



## FACILITIES REQUIRED

To evaluate the needs of the Convention Centre for food and beverage service we have examined the various functions that will take place in the Centre and have recommended facilities and operational systems for each.

## EXHIBITIONS & TRADE SHOWS

Trade shows, or public exhibitions, will require various types of service, dependant upon the particular nature of the exhibition.

Primarily these are as follows.

1. Snack service in the Exhibition Hall.
2. Bar service for restricted Trade Shows, in or near the Exhibition Hall.
3. Meal service for exhibitors, delegates and public.



4. Bar lounge service.
5. Private meetings, breakfast meetings, luncheon dinners, etc., for exhibitors, delegates and guests.
6. Bar service in connection with these (5) meetings.
7. Committee meetings, luncheons, etc., complete with bar service.
8. Major meetings, banquets and bar service in connection with trade shows which will require the full banquet hall.
9. Refreshment and minor snack service for large crowd public shows, (soft drinks, ice cream, popcorn, etc.).
10. Snack and/or bar service in banquet hall when used as trade show area.
11. Coffee break service for all types of meetings.



## SOCIAL FUNCTIONS

Social functions of all types will be attracted to the facilities where catering will be required to service groups of 100 - 2,000 persons.

The services available must vary from a simple coffee break to full banquets, with or without bar service.

Although we strongly recommend 'on site' preparation wherever possible allowances should be made, in the planning of these facilities and in the terms of any catering agreement, to allow 'off site' preparation for small functions which otherwise would not be viable.



## FOOD & BEVERAGE FACILITIES

To meet the needs of the various functions as listed it will be necessary to build specific facilities in some areas. We must, however, keep in mind the great fluctuation of the need for each type of service, and the necessity of clearing the various areas at times when food service is not required.

To accomplish these ends we recommend that as little as possible fixed equipment be supplied and that the varying needs be met wherever possible by means of portable equipment.

The following are the areas which require service and each has been studied as a separate function area. These studies include a recommendation for fixed or portable equipment, its use and function. To determine this we have established broad menu limits, which form part of this section of the report.



## EXHIBITION HALL

### (a) Snack Service

Will be required in the Exhibition Hall for most trade shows and yet for many other uses of this Hall it is not desirable to have any such facility available or visible.

Menu requirements in this area will vary greatly, dependant upon the availability and viability of operating a cafeteria service for delegates.

For shows without a cafeteria functioning, or for shows with very large attendance a menu offering as follows should be available.

Hot Dogs - Hamburgers - French Fries

Hot or Cold Sandwiches - Limited Salad Plates

Coffee - Tea - Milk Soft Drinks

Limited Desserts

Under different circumstances this could be reduced.



When bar facilities are operated in conjunction with this snack bar it might be desirable to change the menu to suit the bar service or to reflect the particular ethnic theme.

With these requirements in mind we recommend that a permanent back bar facility be built into the wall adjacent to the area presently marked serv-ery and this equipment could be completely hidden by a roll down door when not in use. The back bar equipment would be supplemented by a portable front counter. All major services are part of the back bar and the front counter would require only light duty electrical connections.

This snack bar could be simply a stand-up operation, or could be used in conjunction with a limited seating area, or combined with lounge service and a larger seating area. Such a design would allow for the greatest amount of flexibility under the varying circumstances and yet allow for the area to be free and clear as required by specific functions.



(b) Supplementary Snack Service

There will be times when additional snack service will be desirable in the Exhibition Hall or main foyer for large public attendance trade shows.

Such requirements can be met by completely portable service units. These units may dispense soft drinks, popcorn, ice cream, or other such items. The supply of these units should be left to the caterer to be their choice and responsibility.

Service in the Exhibition Hall should all be on disposable plates etc., and bar service by disposable glasses. This would eliminate the operation of the main dishwashing facilities and the necessary transportation of dishes.

(c) Cafeteria and/or Lounge Service

Most trade shows with reasonably large delegate and exhibitor attendance will require more than snack bar service. This can be accommodated by the setting up of a service on the second level meeting room area, using all or part of rooms 214-5-6, or 217.



This service can best be set up by use of a portable cafeteria system which should be capable of serving a full line meal service supplied from the main kitchen on level three. The position of this cafeteria line, for ease of service and supply, should be adjacent to rooms 212 and 213.

Bar/Lounge service requirements for this area can be accomplished by portable bars located in the main room when self service is allowed, or from the same portable bars located in room 212 when waitress service is required. Minimal electric connection only is needed for these portable bar units.

With all equipment being portable it may then be used in other areas or stored in room 212 when not in service. It is important in the design of this equipment that it be kept in mind that the extent of service will vary from one show to the next, and flexibility of this equipment is of utmost importance.



Electrical supply for maximum use will be required (possibly 12 KW.), but with the proper planning no other service connections should be needed.

Service in this area could be either permanent or disposable ware at the discretion of the caterer or show management. Dependant, to some extent, upon the volume and duration of the trade show.



### PRIVATE DINING AREAS

All meeting rooms on levels two and three will be used for functions which require food and/or bar service, and all may be served from portable equipment.

Food service requirements will vary from simple receptions with hot and cold hors d'oeuvres to buffets and full banquet meals.

Receptions can be served from plain cloth covered tables with hot and cold portable servers or chafing dishes. Whereas buffet service may require part of the portable cafeteria counter and/or chafing dishes etc., full banquets will be served from portable serving tables or hot holding units which form part of the main banquet service equipment.

Initially, at least, no commitment should be made to serve private dining room functions during the same meal period when a major banquet is taking place. The equipment for this service would be required in the banquet hall and more important the limited kitchen facilities should not be stretched beyond their capacity.



All banquet, buffet and reception service etc., must be on permanent ware in order to set the high standard of service desired for the overall catering. The use of disposables for such functions should not be allowed even though a good case might be made for the economy of such an approach. The standard of service for all banqueting must be of the highest level and good china, glassware, etc., is very much a part of the image, even for relatively small functions.

#### Meeting Room Bar Service

Requirements for liquor service can readily be met for these meeting room areas by portable bars which form part of the overall equipment requirements for the main banquet hall.



## MAIN BANQUET HALL

Seating capacity of the main banquet hall, when used for a function which is licensed under LLBO function permit, will be 1800 persons. The kitchen and service system described in this report is capable of handling this number, or an additional 200 persons when not licensed.

The most important part of planning banquet service is to devise a serving system that allows all guests to be served in a reasonable period of time without undue delay between courses.

There are two basic methods of meal service for banquets of this size. They are.

1. Plate service where the complete main course is made up on the plate and then served to the guest.
  
2. French service where the empty heated dinner plate is placed in front of the guest and the waiter/waitress then serves the meat, sauce, potato and vegetables from hot silver servers directly onto the plate.



There is a great division of opinion amongst food service people as to the best system and each has definite advantages.

Basically french service when properly done by well trained staff is a more gracious service, but is inclined to be appreciably slower.

To design a service system based on french service means that only this form of service may be used. Whereas a system designed for plate service may be used for french service without difficulty.

We, therefore, recommend that the service equipment be designed for plate service so that complete versatility is possible at the discretion of the caterer or customer. Plate service design is shown in the kitchen plan contained in this report and described under the service system.

To change to french service it is a simple matter to use the hot holding or service units to contain the servers of food. All other support equipment is the same for both systems.



### The Service System

To fully evaluate the equipment necessary for a banquet hall of this size it is necessary to describe the complete service system, determine the menu limits, establish the type and extent of glassware, china, and cutlery required, and to lay out the manner in which each will be placed on the tables, removed, transported, washed and stored. This is an extremely long description but is necessary to finally arrive at the total equipment required and to determine how and where it is stored.

The same evaluation of furniture must be made to determine what is required, how it is moved and where it is stored.

These systems are fully described in Appendix 2 and 3 of this report.



### PERMANENT DINING ROOM & LOUNGE

The present Architectural plan shows an area for a permanent dining room and lounge together with a very small kitchen area, service corridor and special elevator (elevator #9).

We have carefully considered the viability of this operation and cannot justify the capital investment required.

Convention Centres everywhere are out of use more than 50% of the time, when the set-up and take-down days are considered as closed periods. During these 'down times' there will be no one but centre staff and workmen in the Convention Centre itself.

The dining room would be dependant upon drawing business from the general public in the area, from the Provincial office building and from the theatre crowds, in direct competition with existing downtown businesses, and eventually with the hotel which is expected to become part of the total complex.



During show periods there would be no trouble whatsoever in obtaining enough business to make the operation viable but during these periods the regular clientele would be discouraged by the show crowd and would not return.

The present plan of entrances and emergency exits for the restaurant and lounge would seem to make it impossible to retain separation of the restaurant customers and those who have paid admission to the exhibit area.

The kitchen area shown (440 square feet approximate) is very irregular in shape and is certainly not large enough to support a dining room of 100 seats for high class food service. Possibly the original design criteria was predicated on outside supply of food from a commissary. This idea for a good dining room is even less valid than for banqueting.

A self contained kitchen complete with cooking, serving and dishwashing facilities would require an equipment investment of \$80,000.00 plus the cost of mechanical services, service elevator, room finishes, furniture and smallwares.



The total capital cost estimate would probably exceed \$300,000.00. This capital investment would require a rent of \$60,000.00 (10% interest & 10% amortization) per year. For this facility to pay this amount, based on 15% of gross sales, it must generate \$400,000.00 per year, or \$1,100.00 sales per day.

Therefore, considering the variance in the volume of traffic in the complex and the difficulty of outside businesses getting into the restaurant during closed shows, we do not believe this to be a viable operation and strongly recommend that it not be built.

#### Lounge

Although there is some merit in building a permanent lounge location in this complex the difficulty is to determine where such a facility should be located to best serve the varying needs of the users.

There is really no one location which is suitable and, therefore, we recommend that all bar service be by portable units as explained elsewhere in this report.



## ARCHITECTURAL REQUIREMENTS

A study of the present plan reveals several areas which should be studied and revised to accommodate the requirements of the food and beverage services. These are.

### (1) Garbage Area

The total garbage area as shown is too small to handle the potential garbage from the exhibition and food and beverage service. We recommend that a large bulk container be located in the landing dock area complete with a compactor. Due to limited head room, which prohibits the use of overhead dumpers, this unit must be of the type that is pulled up onto a truck chassis and carted away. This area should be complete with wash down hose, sanitizing sprays and area drain.

### (2) Flooring material in servery area and service corridor is shown as quarry tile. With all the portable equipment and dishes moving through these areas this finish will prove to be exceedingly noisy. We recommend a flooring such as Alto-Safety Floor be considered to reduce noise.



- (3) With the location of the kitchen displacing the female staff facilities and dressing room it would be necessary to relocate these.
- (4) A catering office suite of 200 square feet will be required within the complex readily accessible to the public.
- (5) Exhaust requirements from the main kitchen will be approximately 15,000 CFM, plus 3,000 CFM from snack bar area.
- (6) Flooring material in the banquet hall is shown as 'carpet' in cost estimates. Should this hall be used as expanded exhibition area this carpet should possibly be removable. In any case most banquet functions will require a dance floor area requiring removable carpet or a portable dance floor.



KITCHEN & SERVING EQUIPMENT REQUIRED (as shown on plan)

4 only Double deck convection ovens.  
2 only Three compartment steamers (self contained).  
1 only 80 gallon kettle.  
1 only 40 gallon kettle.  
2 only 10 gallon kettles.  
1 only Hot top range.  
3 only Fryers.  
1 only 80 quart mixer.  
1 only Pot sink.  
2 only Pot racks.  
1 only Vegetable sink.  
4 only Work tables.  
4 only Slicers.  
1 only Main serving station.  
2 only Portable serving stations.  
6 only Hot holding cabinets.  
1 only Exhaust hood.  
1 only Fire control system.  
2 only Coffee urns, twin 15 gallon.  
1 only Coffee urn, twin 3 gallon.  
1 only Automatic coffee maker.  
10 only Insulated coffee holders, 5 gallon.  
3 only Refrigerators 10'-0" x 7'-0".  
1 only Freezer 9'-0" x 9'-0".  
Estimated cost of equipment. . . . . \$130,000.00



SNACK BAR EQUIPMENT REQUIRED      (as shown on plan)

1 only Back bar  
1 only Exhaust hood.  
1 only Fire control system.  
1 only Grill.  
1 only Broiler.  
2 only Fryers.  
1 only Hot plate.  
1 only Food warmer.  
1 only Portable service counter.  
1 only Coffee maker.  
1 only Enclosure shutter.

Estimated cost of equipment. . . . . \$30,000.00



## APPENDIX 1

### Capital cost comparison

Kitchen equipment - ON SITE vs OFF SITE  
preparation.

#### ON SITE

Preparation and cooking equipment	\$75,000.00
(as shown on attached plan, sketch 1)	
Serving equipment.total.	55,000.00
<hr/> <u>TOTAL.</u>	<hr/> <u>\$130,000.00</u>

#### OFF SITE

Cooking equipment consisting of - 1 range,  
1 kettle, hood and fire control system  
(this is required for final heating of some  
items).

Total \$10,000.00



Equipment required

Transport equipment for hot food. .. ..	.. \$7,500.00
Transport equipment for cold food. .. ..	.. 6,000.00
Transport equipment for frozen desserts .. ..	.. 4,500.00
Refrigerated storage (1 room). .. ..	.. 5,000.00
 Set up tables.	1,500.00
Serving equipment.	55,000.00
 <u>TOTAL.</u>	<u>\$89,500.00</u>

TOTAL CAPITAL COST SAVINGS \$40,500.00



## APPENDIX 2.

### MEAL SERVING SYSTEM

#### Plate Service

A banquet of 1800 - 2000 people will require three or four major service areas to ensure prompt service to all guests.

A normal ratio of waiter to guest for a full banquet meal varies between 1/15 to 1/25. Good plate service requires, in our opinion, 1/20 and it is upon this level that we have compiled this portion of the report.

2000 persons require 100 waiters and in order to set up meals the four serving stations mentioned will be required. Two of these will be from the main kitchen meal set up area and the other two from corridor 344 as shown in sketch #3.

Tables will be pre-set as far as possible before the guests enter the room. For most banquets we would advocate the use of round tables accommodating 10 people, except for head table guests.



Each table will have full place settings, plus rolls and butter, iced relish tray and starter (cocktail or juice) in place.

As the banquet commences the waiters will remove the starter dishes to a tray, on a collapsible tray stand, (one to each waiter), set between the tables. These trays will then be removed from the room and placed on tray trucks adjacent to each serving area.

Salad will then be served with dressing offered by the waiter. When salads are removed next course will be served.

The preplating of main courses would be started at each serving station timed to ensure that 40% of the total number of meals required are set up on plates with rings and set 10 per tray. The waiter will obtain these trays from the hot holding carts and serve their tables. Meanwhile the balance of the meals will be plated.

As dinner plates are cleared, desserts, which are all preset, will be served. Coffee will be held in insulated containers at each serving station and poured by the waiter at the table.



All soiled dishes will be handled as described and dish trucks will be wheeled back through the kitchen to the dishwashing area.

Final clearance of the tables will take place after the room is cleared.

As trays are returned, by waiters, to soiled tray trucks the dishes will be consolidated onto fewer trays by bus boys at remote serving stations. At the main serving station trays will be returned directly to dish room.

Each tray truck will be built with 6 shelves 6'-0" x 2'-3" each holding 18 trays. Ten trucks will be required.

Dishes will be sorted at main sorting station, cups and glasses etc., will be racked, plates will be stacked in dish trucks prior to washing and clean dishes will go directly to their storage unit. Silver will be racked and placed in portable sinks for soaking.



## APPENDIX 3

### Furniture Requirement

2,400 Chairs - padded stacking type.

40 Chair trucks - 3'-0" x 6'-0" holding 6 stacks of 10 chairs each, 60 total. All chairs may be stored in rooms 335-6-8-9.

200 Tables - 6'-0" diameter round seating 10.

42 Table dollies - 10 tables per dolly. Stacked on edge. Dolly 42" wide. Store in room #334.

25 Tables - 8'-0" x 33" seating 8 persons.

2 Table dollies - 13 tables high, store in room #343.

500 Tables - for classroom set-up 8'-0" x 18". 4 persons per table.

13 Table dollies - 8'-0" x 3'-0". 40 tables per dolly, store in rooms #343 & 321.



Estimated cost of furniture. . . . . \$85,000.00

Estimated cost of smallwares . . . . . 50,000.00

Cutlery, china, glassware etc.  
for 2000 persons.

Estimated cost of pots, pans . . . . . 15,000.00  
and minor kitchen items.



PORTRABLE CAFETERIA SERVICE

Portable cafeteria for use in meeting rooms,  
level two or three.

1 only Tray section.

2 only Hot sections.

2 only Cold sections.

1 only Beverage section.

1 only Cash and cutlery station.

ESTIMATED EQUIPMENT COST.

\$15,000.00



EQUIPMENT REQUIRED FOR SOILED DISH HANDLING

10 only Tray trucks 6'-0" x 2'-3"  
5 only Soiled dish carrier.  
3 only Portable sinks.  
1 only Dish sorting table (as shown).  
1 only Dishwasher 18'-0" (flight type).

ESTIMATED COST OF EQUIPMENT. .. . . \$35,000.00



EQUIPMENT REQUIRED FOR BAR SERVICE

1 only Beer holding refrigerator 10'-0" x 8'-0", at 5°C temp. This refrigerator can be built into room #106, main floor servery.

1 only Liquor and wine storage. Rooms #107A and 111 can be combined for this purpose.

1 only Ice machine, 1200 lb. capacity. Unit capable of producing crushed and cubed ice. Allow services for a second machine at a later date. Locate in room #107.

2 only Portable ice bins, 300 lb. capacity.

Portable Bars

4 only 4'-0" bars for small functions complete with premix soft drink dispenser.

4 only 7'-0" bars complete with premix soft drink dispenser.

2 only Two barrel portable draft bar units.

ESTIMATED COST OF EQUIPMENT

\$30,000.00



TABLE SET UP & DISH HANDLING REQUIREMENTS

MENU ITEM	DISH REQ'D	HOLDING UNIT	# PER UNIT	RACK PER CARRIER	# OF CARRIERS
Juice.	Glass	Rack	49	20	2
Fruit Cocktail.	Sherbet	"	36	20	3
Soup.	S. cup.	"	24	20	4
Underliner.	B & B.	D.D.C.	600		4
Side Salad.	Bowl.	D.D.C.	600		3
Underliner.	B & B.	D.D.C.	600		3
Main Course.	Dinner Plate.	Dispenser.	280		7
Dessert - Parfait.	Parfait.	Rack	49	15	3
Ice Cream.	Sherbet.	"	36	20	USE 3 ABOVE
Melba.	Nappie	D.D.C.	600		3
Pie.	B & B.	D.D.C.	600		3
Underliner.	B & B.	D.D.C.	600		3
Coffee	Cup.	Rack	25	20	4
	Saucer	D.D.C.	600		3
Water.	Goblet.	Rack.	36	15	3
Wine.	Glass	"	49	15	2
Multipurpose.		Rack.			2



ON TABLE - 200 TABLES.

MENU ITEM	DISH REQ'D	HOLDING UNIT	# PER UNIT	RACK PER CARRIER	# OF CARRIERS
-----------	------------	--------------	------------	------------------	---------------

ON TABLE - 200 TABLES.

Bread.	Basket.	D.D.O.	200		1
Relish.	Boat.	D.D.O.	200		1
Cream.	Jug.	Rack	36		-1/2
Sugar.	Bowl	"	36		-1/2
Salt & Pepper	Tray				-1/2

Total Racks etc. required. ... ... ... ... ... ... ... ... ... ... ... ... ... ... 58

AVERAGE SIZE -  $2^3 \times 2^5 = 5.6$  sq. ft. = 325 sq. ft. total.

NO AISLE SPACE - ADD AISLES = 600 sq. ft.

Clean dishes stored in open racks should be covered by disposable plastic covers to ensure that they remain clean and dust free.

Code:      Rack - Plastic dish rack for specific items  
                  D.D.C. - Closed dish truck double sided.  
                  D.D.O. - Open dish truck double sided.  
Dispenser - Heated plate dispenser.



DISH STORAGE SPACE REQUIREMENT

Actual storage area required is 325 square feet plus aisle spaces for moving. Minimum space required 500 square feet.

Room #311A contains approximately 400 square feet and this would accommodate most of the dishes with the balance being stored in the dishwashing room.

Dispenser for plastic rack covers should be ceiling mounted in dish room so that covers may be pulled down over rack carriers (as dry cleaning bags are pulled over clothing in plant).



## RECOMMENDATION

Our study of the food and beverage requirements of this trade centre has led us to the conclusion that these facilities are of utmost importance to the overall success of the centre.

The manner in which these facilities are presented to the public cannot be stressed too strongly. We, therefore, make the following recommendations.

- (1) That the facilities for food and beverage service be built and fully equipped by centre Owners.
- (2) That co-ordinated furniture, table cloths, glass-ware, china and cutlery be purchased and supplied.
- (3) That prior to completion of these facilities tenders be invited from pre-qualified experienced food service operators for the exclusive rights to manage these facilities.
- (4) That any catering contract be subject to cancellation by either party on 30 days notice.

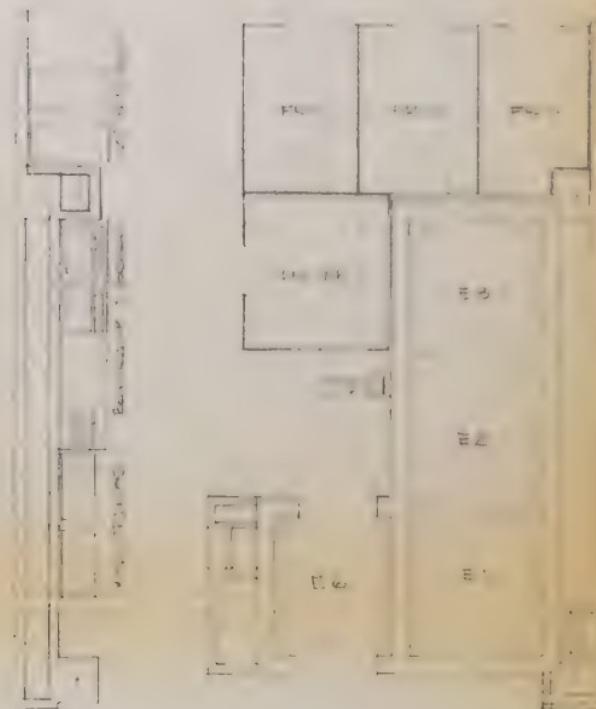


This is necessary to ensure the Owners have the opportunity of removing any operator who is not satisfactory.

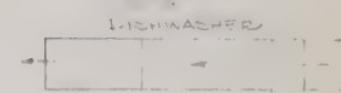
- (5) That the caterer be responsible for maintenance and/or replacement of all equipment, china, etc.
- (6) That in choosing a caterer the Owners emphasize that high quality operation and complete public satisfaction is more important than short term monetary return.
- (7) That everything possible be done to ensure that the proposed hotel be built adjacent to this complex.

Large conventions cannot be attracted to Hamilton without sufficient hotel rooms within a short distance of the convention centre. Presently there are only about 800 suitable rooms available in the city and this is not sufficient for most large conventions.





DISHWASHING



ELE

Koch ST 2014-1

# HAMILTON TRADE

## CONVENTION CENTRE

PAUL JOHNSTON ASSOCIATES LTD  
FOOD SERVICE CONSULTANTS.  
SCALE: 1/8" = 1'-0" APRIL 9/7

SCALE: 18-1-0 APRIL 9, 19



$S = \gamma_1$



SSK1

SCALE: 18' 11-0" APRIL 9/76.

FOOD SERVICE CONSULTANTS  
PAUL JOHNSTON ASSOCIATES LTD.

KITCHEN & DISHWASHING FAC'S.

CONVENTIONAL CENTRE

HAMILTON TRADE

311 A

PACK STORE

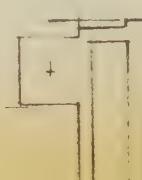
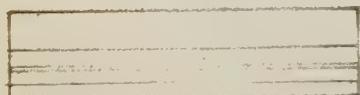
ELEV.

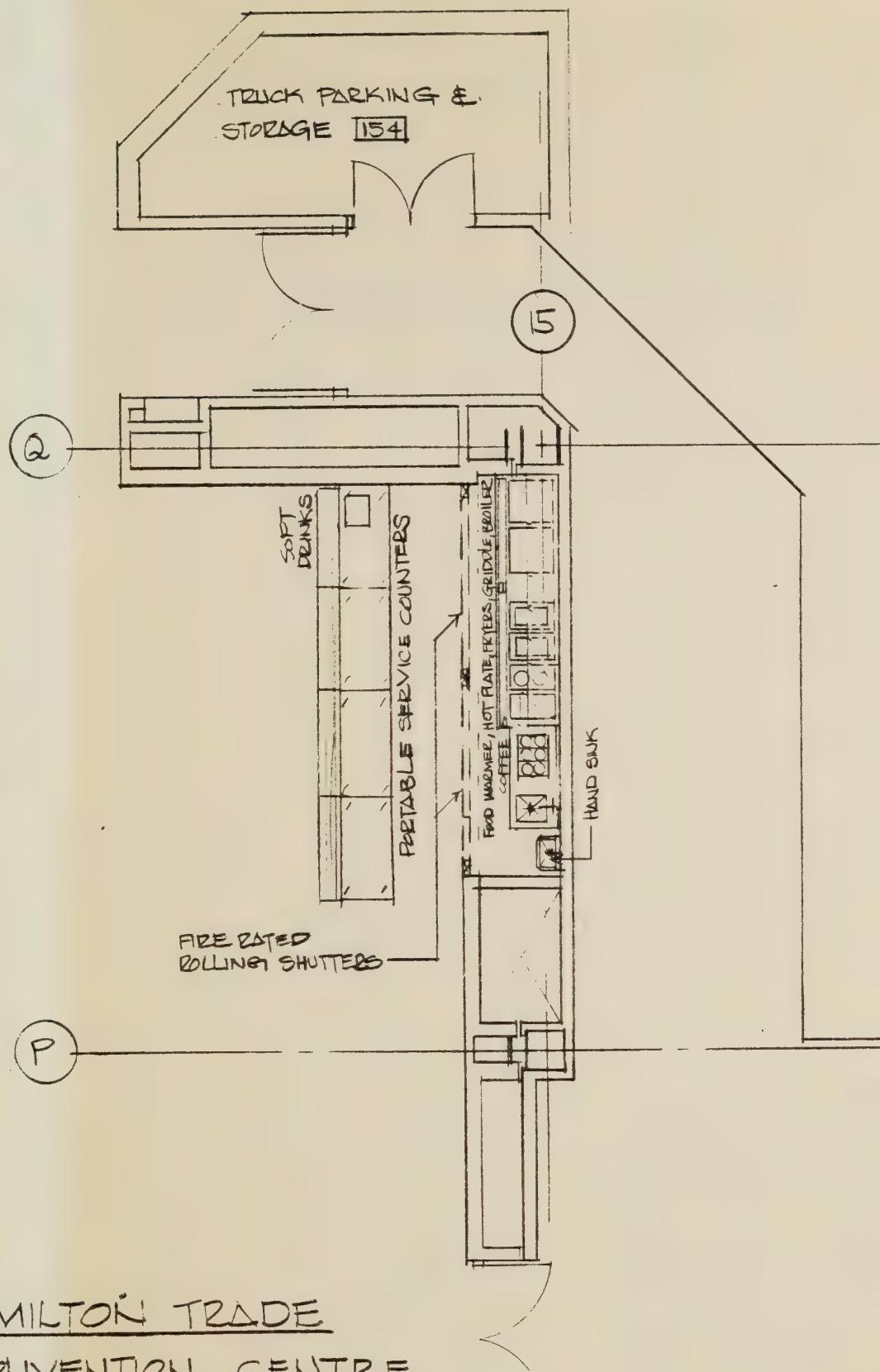
DISHWASHING

SORTING

LANDFILLS

HAND SINK



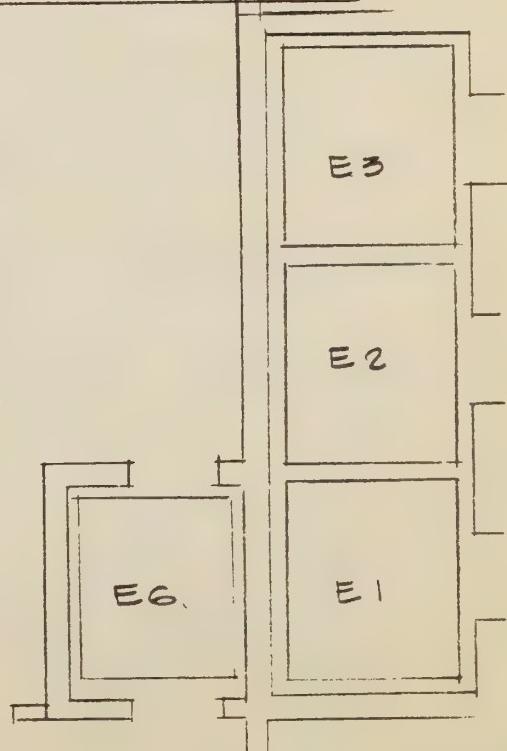


## HAMILTON TRADE CONVENTION CENTRE

SNACK BAR FACILITIES  
EXHIBITION HALL [45]

PAUL JOHNSTON ASSOCIATES LTD.  
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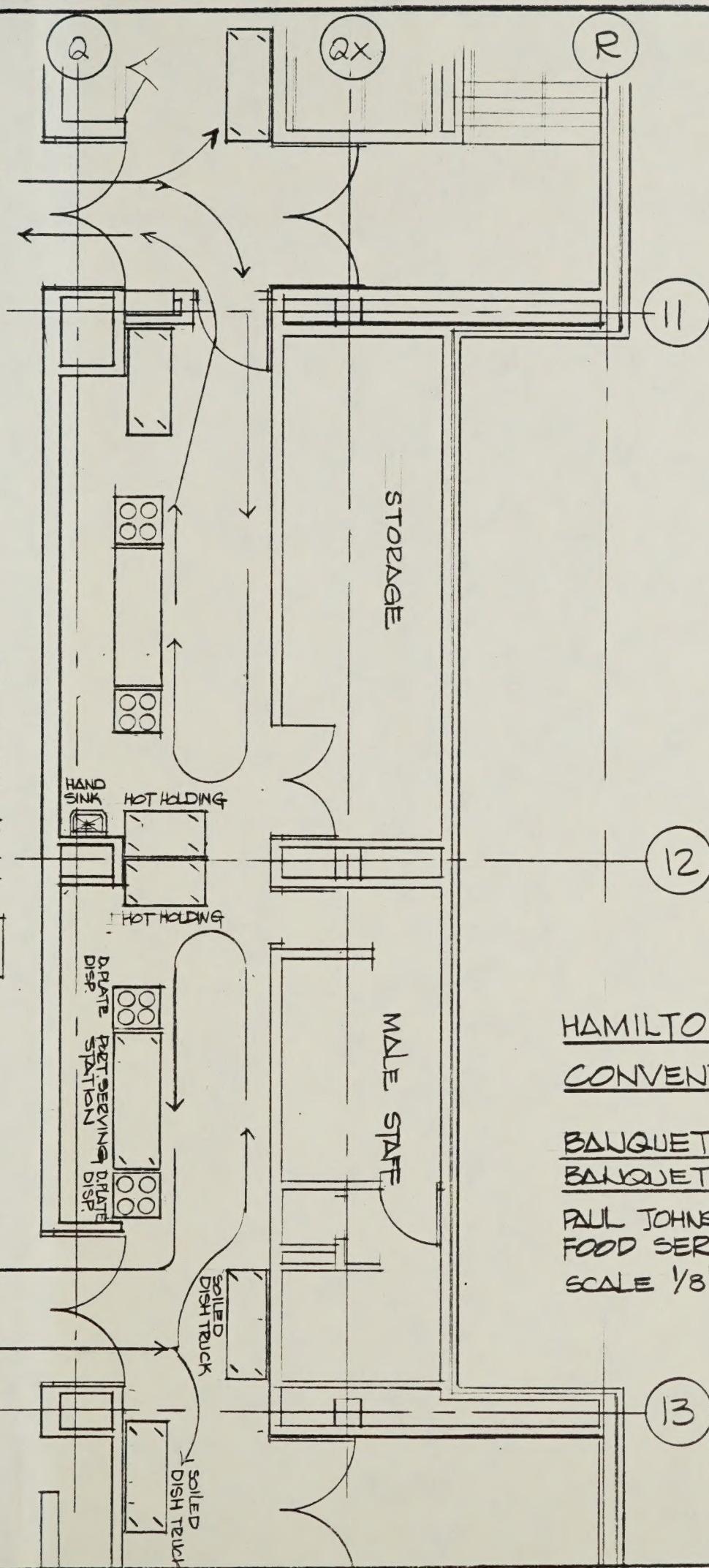
SCALE 1/8" = 1'-0" APRIL 9/76.



SS KN



BANQUET HALL [337]



HAMILTON TRADE  
CONVENTION CENTRE

BANQUET SERVICE CORRIDOR  
BANQUET HALL [337]

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SCALE 1/8" = 1'-0" APRIL 9/76.



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